

ABSTRACT

The objective of the present invention is to provide a jelly-like seasoning having a proper degree of fluidity when taken out from a tube-shaped container, presenting a jelly-like appearance when placed on foodstuffs and further providing a mild and new feeling of eating spreading in the mouth with melting when eaten, and a manufacturing method thereof.

For that purpose, glucomannan and a gelatinizer composed of 1 or no less than 2 kinds of polysaccharide reactive to glucomannan selected from among xanthan gum, locust bean gum, carrageenan, gellangum and other polysaccharides reactive to glucomannan are added to a liquid seasoning, in the state suspended in a non-soluble liquid such as ethyl alcohol, etc., dispersed in the liquid seasoning and then heated, to obtain a jelly-like seasoning with a gel strength of 10 to 80 g/cm².